



THE CONSERVATORY  
AT CALCOT MANOR

## SAMPLE DESSERT MENU (ALL £8)

Coconut and lime panna cotta, mango and passion fruit salsa

Dark and white chocolate mousse, Baileys ice cream

Raspberry soufflé, strawberry sorbet

Lemongrass crème brûlée, orange sorbet

Pimms jelly with orange sorbet

Baked Alaska with strawberry compote

Cheesecake 'Matilda', white chocolate and passionfruit, passion fruit sorbet

## SHARING DISHES FOR TWO (£6 PER PERSON)

Bakewell tart with crème fraiche

## HOMEMADE ICE CREAM & SORBETS

**Calcot daily homemade ice cream and sorbets come in a cone or bowl**  
**1 scoop £2.75, 2 scoops £4.50, 3 scoops £6.00**

*Please ask for our daily selection of flavours*

## CHEESE BOARDS

*Your choice of 3 for £9 or 5 cheeses for £15 from our selection.*

***Stinking bishop*** – from Gloucestershire is made from unpasteurised cow's milk. The aroma comes from the pear juice its washed in .

***Tomme de Savoie*** – from Savoie in the French Alps. It is a mild, semi-firm cow's milk cheese with beige interior and is unpasteurised. It has a beautiful grey-brown rind. The flavours are of grass, nuts, expect some tangy and mushroom notes.

***Westcombe Cheddar*** - Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel.

***Cropwell Stilton*** – hand-ladled Nottinghamshire Blue Stilton, made from pasteurised cow's milk. Smooth, creamy and open textured, the cheese is buttery and complex, with a slightly spicy long finish.(v)

***Celtic Promise*** – made in Ceredigion region, Wales. Is unpasteurised semi-soft cheese made from cow's milk. This cheese has a sticky orange rind, pungent smell and rich full flavour. It goes well with cider.

**All cheese is served with a selection of homemade biscuits, grapes, chutney and celery**

Please advise the restaurant staff if you have any allergies. (v) Suitable for vegetarians. All prices are inclusive of VAT.

## DESSERT WINE (100ML)

Banyuls, Chapoutier	£7.00
Château de Stony Half, Muscat de Frontignan	£10.50
La Colombare, Pieropan, Recioto di Soave	£11.00
La Fleurd'Or Half, Sauternes	£12.50
Tokaji Late Harvest Cuvee, Sauska	£17.00
Château Doisey Vendrine, Sauternes	£18.00

## BRANDY, ARMAGNAC (25ML)

Courvoisier VS	£4.25
Courvoisier VSOP	£8.25
Janneau VSOP	£8.75
Hine VSOP	£13.50
Hennessey XO	£15.50

## PORT (50ml)

Taylor's LBV, 2011	£4.75
Ferreira LBV Port	£8.50
Ferreira Tawny Port 10 year old Quinta do Porto	£15.00
Taylors 20 year old Tawny	£35.00

## TEAS AND COFFEE

<b>Tea</b> - all loose leaf tea	£3.10
English Breakfast, Darjeeling, Organic Assam, Earl Grey, Lapsang Souchong, Organic Chai, Chamomile, Jasmine Star, Organic Peppermint, Organic Rooibos, Jade Tips Green Tea, Red berry & Hibiscus, Organic Lemongrass & Ginger	

<b>Coffee</b>	£3.10
Cafetiere (java beans)	
Espresso, cappuccino, latte, double espresso	£3.10

Our seasonal coffee beans we are grinding are:  
60% Peru, Marcial Olivera  
20% Ethiopia, Haider Abamecha  
20% Honduras, Liquidamber

<b>Liquor Coffee</b>	£7.00
Irish, French, Bailey's, Calypso	